

Food Establishment Inspection Report

Score: 91.5

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Location Address: 1590 FIRST ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 21 / 2020 Status Code: U

Zip: 27104 County: 34 Forsyth

Time In: 09 : 00 ☒ am ☐ pm Time Out: 12 : 15 ☒ am ☐ pm

Permittee: HARDEE'S RESTAURANTS, LLC

Total Time: 3 hrs 15 minutes

Telephone: (336) 723-2514

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										8.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831

Location Address: 1590 FIRST ST.

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HARDEE'S RESTAURANTS, LLC

Telephone: (336) 723-2514

Establishment ID: 3034012651

☒ Inspection ☐ Re-Inspection Date: 02/21/2020

Comment Addendum Attached? ☐ Status Code: U

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: businesslicense@ckr.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
scrambled egg	steam table	155	raw chicken	chicken cooler	40	pasteurized	reach-in cooler	40
gravy	steam table	165	cheese	chest cooler	40	ServSafe	Tom Stewart 3-20-24	0
taco meat	reheat	167	rice from	reheat	148	shredded	cooling (11:40AM)	45
sausage patty	steam table	156	quat (ppm)	3-compartment sink	200			
sausage patty	final cook	190	hot water	3-compartment sink	136			
chicken	final cook	180	smoked	walk-in cooler	39			
pork	hot hold unit	145	shredded	cooling (10AM)	50			
steak	hot hold unit	162	shredded	cooling (10:40AM)	49			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee did not know any symptoms or illnesses and was not aware of health policy posted on wall. Employees shall know their responsibility to report any of the "big 5" symptoms or illnesses to the person in charge. Employees must either know all 5 of the symptoms and illnesses or they must know where to find that information. CDI - Employee was shown location of posted health policy. 0 pts.
- 8 5-202.12 Handwashing Sinks, Installation - PF - Handwashing sinks in the establishment are only getting up to 91F. Handwashing sinks shall have hot water of at least 100F. VR - Verification required by 3-2-20. Contact Andrew Lee at (336) 703-3128 when completed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Tray of raw hamburger patties stored on shelf above ham and cooked chicken. Tray of raw hamburger patties also stored on speed rack above smoked sausage in walk-in cooler. Raw animal foods shall not be stored above ready-to-eat foods. CDI - Food storage order corrected during inspection.
- //
- 3-304.15 (A) Gloves, Use Limitation - P - Repeat - Employee observed draining 3-compartment sink with single-use gloves on, and then went to food preparation without switching gloves. Another employee observed wiping line top down with sanitizer wipe and went to preparing biscuit and touching cheese with same pair of gloves on. Employees shall change gloves any time they become soiled or contaminated. CDI - Employees removed gloves, washed hands and donned new sets of gloves upon request.

Person in Charge (Print & Sign): Tom Stewart

Regulatory Authority (Print & Sign): Andrew Lee

[Signature]

[Signature] REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 03 / 02 / 2020

REHS Contact Phone Number: (336) 703-3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program

4



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Dicer had visible residue on it. Food-contact surfaces of equipment shall be cleaned to sight and touch. CDI - Dicer taken to 3-compartment sink to be rewashed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Establishment began using tongs, spatulas, and other utensils along line at opening at 6AM and had not been washed, rinsed or sanitized when EHS asked at 10:30AM. Also, 5 beverage nozzles had visible buildup on them and required additional cleaning. Food-contact surfaces of equipment that touch potentially hazardous foods shall be washed, rinsed and sanitized every 4 hours, and beverage dispensing equipment shall be cleaned at least every 24 hours. CDI - In-use utensils and soda nozzles were taken to 3-compartment sink and washed during inspection.
- 18 3-501.14 Cooling - P - Shredded lettuce measured 45F after 4 hours of cooling. PH foods prepared or cut at room temperature shall be cooled to 41F within 4 hours. CDI - Shredded lettuce moved to walk-in cooler to continue cooling. 0 pts.
- 26 7-201.11 Separation-Storage - P - Sanitizer bucket stored on reach-in cooler top. Toxic chemicals shall not be stored where they can contaminate food, utensils, or prep surfaces. CDI - Bucket moved to low shelf. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Shredded lettuce measured 45F after 4 hours of cooling. Shredded lettuce was tightly covered with plastic wrap in walk-in cooler, and then moved to chest cooler while it was still cooling. PH foods shall be cooled using methods such as cooling while loosely covered, uncovered, in smaller portions, or in equipment that is designed to rapidly cool cool foods, such as a freezer or the walk-in cooler. CDI - Lettuce moved to walk-in cooler to continue cooling since it was below 45F.
- 38 2-302.11 Maintenance-Fingernails - PF - Employee with artificial nails was wearing gloves most of inspection, but one time she stirred cheese sauce without gloves. Employees with artificial nails must wear gloves when working with exposed food. CDI - Employee donned gloves and continue food prep. // 2-402.11 Effectiveness-Hair Restraints - C - Repeat - 1 employee not wearing hair restraint. Employees that prepare or work with exposed food must wear a hair restraint, such as a hat or hair net. // 2-303.11 Prohibition-Jewelry - C - Cook wearing wristband. Food employees shall not wear jewelry on their hands or wrists, with the exception of a plain band ring.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Torn gaskets present on walk-in freezer, reach-in cooler beside grill, and 2 door upright cooler. Also, heat strip on door to walk-in cooler to busted. Walk-in freezer has major ice buildup/leak underneath condenser. Crack present at top of 3-compartment sink basin. Hot holding table posts missing. Old covered base in walk-in cooler needs to be replaced with an aluminum or stainless steel base. Fryer baseket shelf sitting unevenly. Equipment shall be maintained in good repair and shall be properly adjusted. Repair/replace listed equipment.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Both microwaves, gaskets of most refrigeration, shelves/supports underneath tables at drive thru, back of soda machine at drive thru, fan guards in walk-in cooler, tops of biscuit oven and coffee/tea brewers, prep sink spray head, interior of 2 door upright cooler, and shelves in walk-in cooler all require additional cleaning. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell

- 49 5-205.15 (B) System maintained in good repair - C - Leak at pipe underneath 3-compartment sink. Plumbing fixtures shall be maintained in good repair. Repair leak. 0 pts.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Repeat - Grease buildup around grease receptacle and trash/debris on ground in dumpster enclosure. Refuse areas and enclosures shall be maintained clean. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning necessary underneath shelves in dry storage area and underneath soda syrup boxes. Wall beside flat top requires cleaning. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Lighting low at prep sink (35 foot candles), at broiler (42 foot candles), and in side walk-in freezer (4-7 foot candles). Lighting shall be at least 10 foot candles in food storage areas and at least 50 foot candles at cooking and food preparation areas. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell

